

Tour On The Go Menu

Fresh garden salad & roasted cashew nuts

Fresh black mussels in a Provencal sauce.

Grilled Chicken breast in a honey, granadilla glaze with kiwi fruit.

Hot baby marrow Carpaccio oven baked with a fresh chili, coriander, olive oil & local cheese.

Chicken livers in a delicious Madagascan peppercorn, fresh basil ,tomato cream sauce .

Fresh Fish pieces oven baked in butter and Cajun spices

Trio of local delicacies: marinated olives & feta, Snoek pate served with freshly baked breads.

Meal to be served in a banquet style down the center of the table for the guests to share .This creates a fantastic interaction between people .This is a quick & convenient & well suited tour wanting to enjoy lunch without delay.

For desert served individually:

Summer fruit Semi-Freddo or Danish Vanilla & chocolate sauce

R175.00pp & 10% service charge